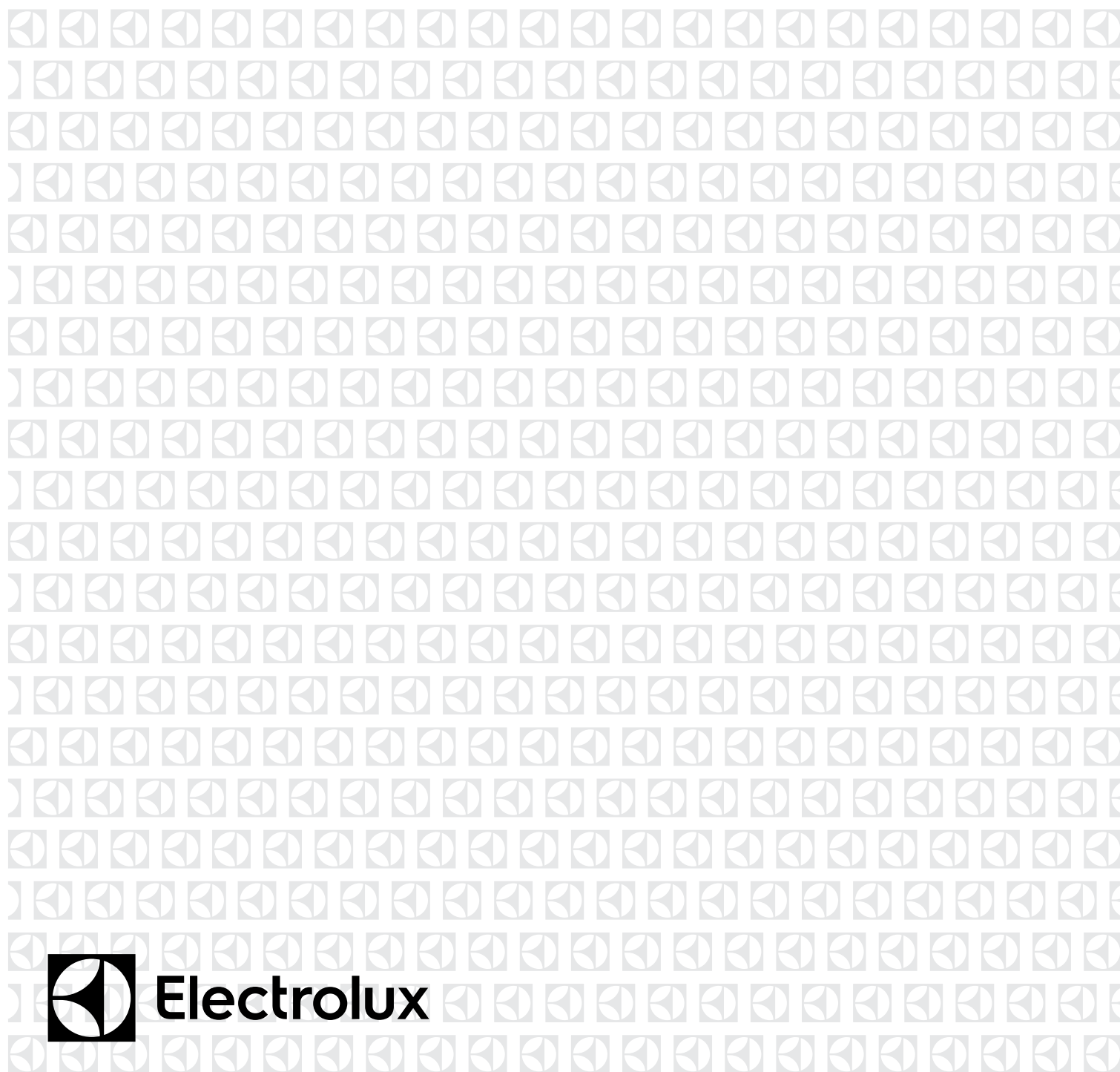


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Induction hob

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Installation & User manual



## CONGRATULATIONS

Thank you for purchasing an Electrolux cooktop. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time.

Welcome to Electrolux.

## BEFORE USING YOUR APPLIANCE

Check for any damage or marks. If you find the appliance damaged or marked you must report it within 7 days to claim for damages under the manufacturers warranty.

Before you use the appliance, we recommend that you read through the whole user manual which provides the description of the product and its functions. To avoid the risks that are always present when you use a gas appliance, it is important that the product is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

For future reference, please store this booklet in a safe place.

This appliance complies with the requirements of Australian Standard AS 4551 & AS/NZS 60335.2.6.

## CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments
- Farm houses
- By clients in hotels, motels and other residential type environments
- Bed and breakfast type environments.

## BEFORE YOU CALL

Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.

Record model and serial number here:

Model number: \_\_\_\_\_

Serial number: \_\_\_\_\_

## CONTENTS

Safety information _____	3
Product description _____	5
Operating instructions _____	6
Helpful hints and tips _____	10
Care and cleaning _____	12
Troubleshooting _____	12
Installation _____	14
Technical information _____	15
Environment concerns _____	15
Warranty _____	17

## SYMBOLS



**WARNING!**

**This symbol indicates information concerning your personal safety.**



**CAUTION!**

**This symbol indicates information on how to avoid damaging the appliance.**



**IMPORTANT!**

**This symbol indicates tips and information about use of the appliance.**



**ENVIRONMENT!**

**This symbol indicates tips and information about economical and ecological use of the appliance.**

# SAFETY INFORMATION

Please read the user manual carefully and store in a handy place for later reference. Pass the user manual on to possible new owners of the appliance.

Read the following carefully to avoid damage or injury.

*NOTE: You must read these warnings carefully before installing or using the appliance. If you need assistance, contact your Customer Care Department. The manufacturer will not accept liability, should these instructions or any other safety instructions incorporated in this book be ignored.*

### Children and vulnerable people safety



**WARNING!**

**Risk of suffocation, injury or permanent disability.**

- Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.

### Children and vulnerable people safety



**WARNING!**

**Only a qualified person must install this appliance.**

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture causing swelling.

### Children and vulnerable people safety



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**Risk of suffocation, injury or permanent disability.**

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### Installation



**WARNING!**

**Only a qualified person must install this appliance.**

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture causing swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- Make sure that the ventilation space of 5mm, between the worktop and the front of the below unit, is free. The warranty does not cover damages caused by the lack of an adequate ventilation space.
- The bottom of the appliance can get hot. We recommend to install a non-combustible separation panel under the appliance to prevent access to the bottom.

# SAFETY INFORMATION

## Use

### **! WARNING!**

#### **Risk of injury, burns or electric shock.**

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not use an external timer or a separate remote-control system to operate the appliance. Do not let the appliance stay unattended during operation.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Set the cooking zone to “off” after each use. Do not rely on the pan detector.
- Do not use the appliance as a work surface or as a storage surface.
- If there is a crack on the surface, disconnect power supply to prevent the electrical shock.
- Users with a pacemaker must keep a distance of minimum 30cm from the induction cooking zones when the appliance is in operation.

### **! WARNING!**

#### **Risk of fire or explosion.**

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.

### **! WARNING!**

#### **Risk of damage to the appliance.**

- The glass ceramic can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the glass ceramic if pushed across the surface.
- Before spillage can become burnt on to the cooking surface, remove it with a damp cloth.
- To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
- Do not use the cooking zones with empty cookware or without cookware.
- Do not use the cooking zones with empty cookware or without cookware.
- Do not let cookware boil dry to prevent damage to cookware and the ceramic glass.
- Do not cover the parts of the appliance with aluminium foil.

*NOTE: Damage including broken glass or scratches caused by misuse outlined above is not covered under warranty.*

#### **Care and cleaning**

### **! WARNING!**

#### **Risk of damage to the appliance.**

- Regularly clean the appliance to prevent the deterioration of the surface material.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

#### **Disposal**

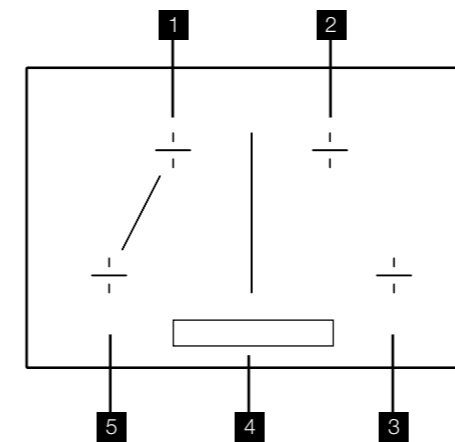
### **! WARNING!**

#### **Risk of injury or suffocation.**

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

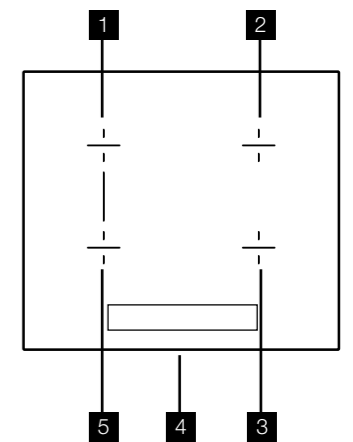
# PRODUCT DESCRIPTION

**EHI845BB**

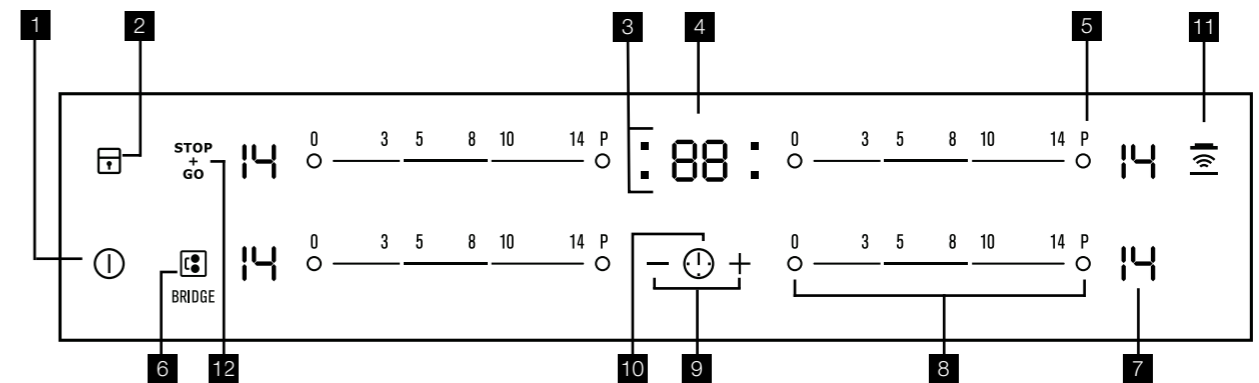


- 1** Induction cooking zone
- 2** Induction cooking zone
- 3** Induction cooking zone
- 4** Control panel
- 5** Induction cooking zone

**EHI645BB**



#### **Control panel layout**



Sensor field	Function
<b>1</b> ①	To activate and deactivate the appliance
<b>2</b>	To lock / unlock the control panel
<b>3</b> Timer indicators of cooking zones	To show for which cooking zone you set the time
<b>4</b> The timer display	To show the time in minutes
<b>5</b> P	To activate the Power function
<b>6</b>	To activate the Bridge function
<b>7</b> A heat setting display	To show the heat setting
<b>8</b> Control bar	To set a heat setting
<b>9</b> + / -	To increase or decrease the time
<b>10</b>	To set a cooking zone
<b>11</b>	To activate and deactivate the manual mode of the Hob2Hood function.
<b>12</b> STOP + GO	Sets all operating zones to a keep warm setting

# PRODUCT DESCRIPTION

## Heat setting displays

Display	Description
	The cooking zone is deactivated
-	The cooking zone operates
	The <sup>STOP</sup> function operates
	The automatic heat up function operates
	Power function operates
+ digit	There is a malfunction
	OptiHeat Control (3 step Residual heat indicator) : continue cook / stay warm / residual heat
	Lock / The child safety function operates
	Not correct cookware or too small or no cookware on the cooking zone
	The automatic switch off function operates

## OptiHeat control (3 step residual heat indicator)



### WARNING!

#### Risk of burns from residual heat!

OptiHeat Control shows the level of the residual heat. The induction cooking zones make the heat necessary for cooking directly in the bottom of the cookware. The glass ceramic is hot from the heat of the cookware.

# OPERATING INSTRUCTIONS

## On and off

Touch for 1 second to activate or deactivate the appliance.

## Automatic switch off

The function deactivates the appliance automatically if:

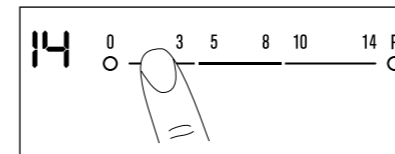
- All cooking zones are deactivated ().
- You do not set the heat setting after you activate the appliance.
- You spill something or put something on the control panel for more than 10 seconds, (a pan, a cloth, etc). An acoustic signal sounds after some time and the appliance deactivates. Remove the object or clean the control panel.
- The appliance becomes too hot (e.g. when a saucepan boils dry). Before you use the appliance again, wait for the cooking zone to cool down.
- You use incorrect cookware. The symbol comes on and the cooking zone deactivates automatically after 2 minutes.
- You do not deactivate a cooking zone or change the heat setting. After some time comes on and the appliance deactivates. See the table below.

## Automatic switch off times

Heat setting	-	-	-	-
Stops after	6 hours	5 hours	4 hours	1.5 hours

## The heat setting

Touch the control bar at the heat setting. Change to the left or the right, if it is necessary. Do not release before you have a correct heat setting. The display shows the heat setting.



## Bridge function



### IMPORTANT!

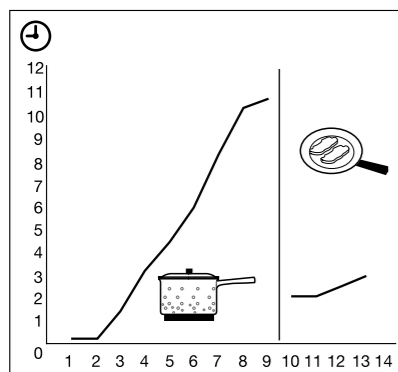
Use the Bridge Function with the Infinite Plancha accessory<sup>1)</sup>.

The Bridge Function connects the two left side cooking zones under the accessory and they operate as one. First set the heat setting for one of the cooking zones.

To activate the Bridge Function, touch . To set or change the heat setting, touch one of the control sensors. To deactivate the Bridge Function, touch . The cooking zones operate independently.

# OPERATING INSTRUCTIONS

## Automatic heat up



You can get a necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time (see the graphic), and then decreases to the necessary heat setting. To start the Automatic Heat Up function for a cooking zone:

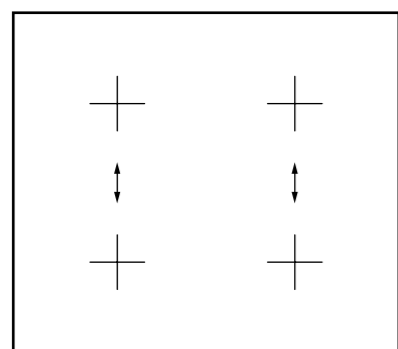
1. Touch **P** (P comes on in the display).
2. Immediately touch the necessary heat setting. After 3 seconds (P) comes on in the display. To stop the function change the heat setting.

## Switching on and off the power function

The Power function makes more power available to the induction cooking zones. The Power function is activated for 5 minutes at most. After that the induction cooking zone automatically switches back to heat setting (14). To switch on, touch **P**, (P) comes on. To switch off, touch a heat setting between (1) and (14).

## Power management

The power management divides the power between two cooking zones in a pair (see the illustration). The power function increases the power to the maximum level for one cooking zone in the pair. The power in the second cooking zone automatically decreases. The heat setting display for the reduced zone changes between two levels.



## Count down timer

Use the Count Down Timer to set how long the cooking zone operates for one cooking session. **Set the Count Down Timer after the selection of the cooking zone.** You can set the heat setting before or after you set the timer.

- To set the cooking zone: touch (1) again and again until the indicator of the required cooking zone comes on.
- Starting the Count Down Timer: touch + of the timer to set the time (00 - 99 minutes). When the indicator of the cooking zone flashes slower, the time counts down.
- Checking the remaining time: select the cooking zone with (1). The indicator of the cooking zone flashes faster. Display shows the remaining time.
- Changing the Count Down Timer: select the cooking zone with (1) touch + or - .
- Stopping the timer: select the cooking zone with (1). Touch -. The remaining time counts backwards to 00. The indicator of the cooking zone goes out. To switch off you can also touch + and - at the same time.
- When the time elapses, the sound operates and 00 flashes. The cooking zone switches off.
- Stopping the sound: touch (1).

## Count up timer

Use the Count up Timer to monitor how long the cooking zone operates.

- Selection of the cooking zone (if more than 1 cooking zone operates): touch (1) again and again until the indicator of a necessary cooking zone comes on.
- Starting the Count up Timer: touch - of the timer UP comes on. When the indicator of the cooking zone flashes slower, the time counts up, display switches between UP and time elapsed (minutes).
- Checking the elapsed time: select the cooking zone with (1). The indicator of the cooking zone flashes faster. Display shows the elapsed time.
- Stopping the Count up Timer: select the cooking zone with (1) and touch + or - to switch off the timer. The indicator of the cooking zone goes out.

## Minute minder

You can use the timer as a Minute Minder while cooking zones are not operating. Touch (1). Touch + or - of the timer to select the time. When the time elapses, the sound operates and 00 flashes.

- Stopping the sound: touch (1).

# OPERATING INSTRUCTIONS

## Stop+go

The <sup>STOP</sup> function sets all cooking zones that operate to the lowest heat setting (1). When <sup>STOP</sup> operates, you cannot change the heat setting.

<sup>STOP</sup> does not stop the timer function.

- To activate this function touch <sup>STOP</sup> (1) comes on.
- To deactivate this function touch <sup>STOP</sup> (1). The heat setting that you set before comes on.

## Lock

When the cooking zones operate, you can lock the control panel, but not (1). It prevents an accidental change of the heat setting. First set the heat setting. To start this function touch (1). The symbol (L) comes on for 4 seconds. The Timer stays on. To stop this function touch (1). The heat setting that you set before comes on. When you stop the appliance, you also stop this function.

## The child safety device

This function prevents an accidental operation of the hob.

Starting the child safety device:

- Start the hob with (1). Do not set the heat settings.
- Touch (1) for 4 seconds. The symbol (L) comes on.
- Stop the hob with (1).

Switching off the child safety device:

- Start the hob with (1). Do not set the heat settings. Touch (1) for 4 seconds. The symbol (L) comes on.
- Stop the hob with (1).

Overriding the child safety device for one cooking session:

- Start the hob with (1). The symbol (L) comes on.
- Touch (1) for 4 seconds. Set the heat setting in less than 10 seconds. You can operate the hob.
- When you stop the hob with (1), the child safety device operates again.

## Hob<sup>2</sup>Hood

This is an advanced automatic function which connects the hob to a special hood. Both the hob and the hood have an infra-red signal communicator. Speed of the fan is defined automatically on basis of mode setting and temperature of the hottest cookware on the hob. You can also operate the fan from the hob manually.

## **i** IMPORTANT!

**For most of the hoods the remote system is originally deactivated. Activate it before you use the function. For more information refer to hood user manual.**

## Operating the function automatically

The default automatic mode from the factory is H5. You can change the automatic mode by following the instructions below. When you activate the hob the hood will adjust the fan speed automatically. Please note the below table is a guide, the fan speed varies depending on the temperature measured on the cooking zones of the cooktop which can be affected by the heat setting(s) selected as well as the size and volume of what you are cooking.

## Automatic modes

	Automatic light	Boiling <sup>1)</sup>	Frying <sup>2)</sup>
Mode H0	Off	Off	Off
Mode H1	On	Off	Off
Mode H2 <sup>3)</sup>	On	Fan speed 1	Fan speed 1
Mode H3	On	Off	Fan speed 1
Mode H4	On	Fan speed 1	Fan speed 1
Mode H5	On	Fan speed 1	Fan speed 2
Mode H6	On	Fan speed 2	Fan speed 3

1. The hob detects the boiling process and activates fan speed in accordance with automatic mode.
2. The hob detects the frying process and activates fan speed in accordance with automatic mode.
3. This mode activates the fan and the light and does not rely on the temperature.

## Changing the automatic mode

1. Deactivate the appliance.
2. Touch (1) for 3 seconds. The display comes on and goes off
3. Touch (1) for 3 seconds.
4. Touch (1) a few times until (H) comes on.
5. Touch + of the Timer to select an automatic mode.





## **i** IMPORTANT!

**To operate the hood directly on the hood panel deactivate the automatic mode of the function.**

**When you finish cooking and deactivate the hob, the hood fan may still operate for a certain period of time. After that time the system deactivates the fan automatically and prevents you from accidental activation of the fan for the next 30 seconds.**

## HELPFUL HINTS AND TIPS

### Operating the fan speed manually

You can also operate the function manually. To do that touch  when the hob is active. This deactivates automatic operation of the function and allows you to change the fan speed manually. When you press  you raise the fan speed by one. When you reach an intensive level and press  again you will set fan speed to 0 which deactivates the hood fan. To start the fan again with fan speed 1 touch .

### IMPORTANT!

To activate automatic operation of the function, deactivate the hob and activate it again.

### Activating the light

You can set the hob to activate the light automatically whenever you activate the hob. To do so set the automatic mode to H1 – H6.







### IMPORTANT!

To The light on the hood deactivates 2 minutes after deactivating the hob.






### OffSound Control (deactivation and activation of the sounds)

#### Deactivation of the sounds

Deactivate the appliance.

- Touch  for 3 seconds. The displays come on and goes out. Touch  for 3 seconds.  comes on, the sound is on. Touch  ,  comes on, the sound is off. When this function operates, you can hear the sounds only when:
  - you touch 
  - the Minute Minder comes down.
  - the Count Down Timer comes down.
  - you put something on the control panel.

#### Activation of the sounds

Deactivate the appliance. Touch  for 3 seconds. The displays come on and goes out. Touch  for 3 seconds.  comes on, because the sound is off. Touch  ,  comes on. The sound is on.

### IMPORTANT

#### INDUCTION COOKING ZONES

For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.

### Cookware for induction cooking zones

#### WARNING!

Use the induction cooking zones with correct cookware.

#### Cookware material:

- correct: cast iron, steel, enamelled steel, stainless steel, the bottom made of multi-layer (with correct mark from a manufacturer).
- not correct: aluminium, copper, brass, glass, ceramic, porcelain.

#### Cookware is correct for an induction hob if:

- some water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.

### IMPORTANT

#### THE BOTTOM OF THE COOKWARE

Must be as thick and flat as possible.

#### Use of the cooking zones

#### IMPORTANT

Put the cookware on the cross which is on the surface that you cook. Cover the cross fully. The magnetic part of the bottom of the cookware must be 125mm minimum. Induction cooking zones adapt to the dimension of the bottom of the cookware automatically. You can cook with the large cookware on two cooking zones at the same time.

#### The noises during operation

If you can hear:

- crack noise: cookware is made of different materials (Sandwich construction).
- whistle sound: you use one or more cooking zones with high power levels and the cookware is made of different materials (Sandwich construction).
- humming: you use high power levels.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to any defects.

If unfamiliar with induction units please first compare the operating sounds of a demonstration model at your retailer before calling service. If a service call is placed and the sounds are normal you will be charged for the visit.

## HELPFUL HINTS AND TIPS

### Energy saving

#### ENVIRONMENT

#### HOW TO SAVE ENERGY

- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Use the residual heat to keep the food warm or to melt it.

### IMPORTANT

#### THE COOKING ZONE EFFICIENCY

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a smaller diameter than the minimum receives only a part of the power generated by the cooking zone. For the minimum diameters see the Technical data chapter.

#### Eco Timer

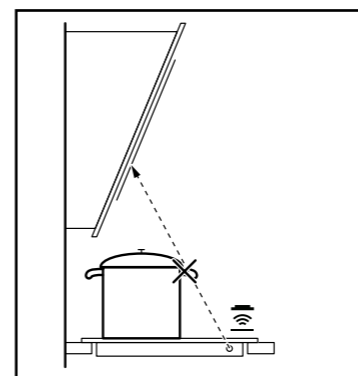
#### ENVIRONMENT

To save energy, the heater of the cooking zone deactivates before the count down timer sounds. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

#### Hints and Tips for Hob<sup>2</sup>Hood function

When you operate the hob with the function:


- Protect the hood panel from direct sunlight.
- Do not spot halogen light on the hood panel.
- Do not cover the hob panel.
- Do not interrupt the signal between the hob and the hood (for example with a hand or a cookware handle). (Hood in the picture is only an example).



### IMPORTANT!

It may happen that other remote controlled appliances may block the signal. To avoid it do not operate the remote of the appliance and the hob at the same time.

#### Rangehoods with the Hob<sup>2</sup>Hood function

To find the full range of rangehoods which work with this function refer to our consumer website. The Electrolux rangehoods that work with this function must have the symbol .

### Examples of cooking applications

The relation between the heat setting and the cooking zone consumption of power is not linear. When you increase the heat setting it is not proportional to the increase of the cooking zone consumption of power.

It means that the cooking zone with the medium heat setting uses less than a half of its power.

#### **i** IMPORTANT

The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints	Nominal power consumption
u 1	Keep cooked foods warm	as required	Cover	3%
1-3	Hollandaise sauce, melt: butter, chocolate, gelatine	5 - 25 min	Mix occasionally	3-8%
1-3	Solidify: fluffy omelettes, baked eggs	10 - 40 min	Cook with a lid on	3-8%
3-5	Simmer rice and milk based dishes, heating up ready-cooked meals	25 - 50 min	Add at least twice as much liquid as rice, stir milk dishes part way through	8-13%
5-7	Steam vegetables, fish, meat	20 - 45 min	Add some tablespoons of liquid	13-18%
7-9	Steam potatoes	20 - 60 min	Use max. 1/4 L water for 750 g of potatoes	18-25%
7-9	Cook larger quantities of food, stews and soups	60 - 150 min	Up to 3 L liquid plus ingredients	18-25%
9-12	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as necessary	Turn halfway through	25-45%
12-13	Heavy fry, hash browns, loin steaks, steaks	5 - 15 min	Turn halfway through	45-64%
14	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips			100%
<b>P</b>	Boil large quantities of water. Power management is activated.			

The Power function is suitable for heating large quantities of water.

### Information on acrylamides

**Important!** According to the newest scientific knowledge, if you brown food (especially food that contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

## CARE AND CLEANING

**Clean the appliance after each use.**  
**Always use cookware with clean bottom.**

#### **i** IMPORTANT

Scratches or dark stains on the glass ceramic have no effect on how the appliance operates.

#### To remove the dirt

1. **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade on the surface.

**Remove after the appliance is sufficiently cool:** limescale rings, water rings, fat, stains, shiny metallic discolourations. Use a special cleaning agent for glass ceramic or stainless steel.

2. Clean the appliance with a moist cloth and some detergent.
3. At the end rub the appliance dry with a clean cloth.

### TROUBLESHOOTING

Problem	Possible cause	Remedy
Red rings, limescale or water rings, shiny metallic or other discolouration, scratches/shadows, bubbles or other miscellaneous marks or stains on ceramic glass cooktop surface.	Cooktop surface has not been cleaned correctly. Cleaning/ maintenance of the cooktop surface is not covered under warranty. If a service call is placed to clean the cooktop you will be charged for the visit.	Use a ceramic glass cleaner such as Cerapol.
Pitting of ceramic glass surface.	Spillovers of liquid with high sugar content.	These types of spills must be removed immediately with a special scraper for the glass. If not permanent damage to the cooktop glass can occur which is not covered under warranty.
You cannot activate the appliance or operate it.	<ul style="list-style-type: none"> <li>You touched 2 or more sensor fields at the same time.</li> <li>The Stop+Go function operates.</li> <li>There is water or fat stains on the control panel.</li> </ul>	<p>Activate the appliance again and set the heat setting in less than 10 seconds.</p> <p>Touch only one sensor field.</p> <p>Refer to the chapter "Operating instructions"</p> <p>Clean the control panel.</p>
An acoustic signal sounds and the appliance deactivates. An acoustic signal sounds when the appliance is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The appliance deactivates.	You put something on the sensor field.	Remove the object from the sensor field.
The residual heat indicator does not come on.	The cooking zone is not hot because it operated only for a short time.	If the cooking zone operated sufficiently long to be hot, speak to the service centre.
The Automatic Heat Up function does not operate.	The cooking zone is hot. The highest heat setting is set.	Let the cooking zone become sufficiently cool. The highest heat setting has the same power as the Automatic Heat Up function.
The heat setting changes between two levels.	The Power management is activated.	Refer to "Power management".
Hob2Hood function does not work	Object interrupting signal between hob and the hood, or object covering the control panel	Move items obstructing signal or covering control panel

# TROUBLESHOOTING

The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear cooking zones if necessary.
There is no signal when you touch the panel sensor fields.	The signals are deactivated.	Activate the signals (refer to "OffSound control").
comes on	The automatic switch-off operates.	Deactivate the appliance and activate it again.
comes on	The Child Safety Device or the Lock function operates.	Refer to the chapter "Operating instructions".
comes on	<ul style="list-style-type: none"> <li>No cookware on the cooking zone.</li> <li>Incorrect cookware.</li> <li>The diameter of the bottom of the cookware is too small for the cooking zone.</li> <li>The cookware do not cover the cross.</li> </ul>	<p>Put cookware on the cooking zone.</p> <p>Use the correct cookware.</p> <p>Use larger diameter cookware.</p> <p>Cover the cross fully.</p>
and number comes on	There is an error in the appliance.	Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If  comes on again, speak to the after sales service.
comes on	There is an error in the appliance, because either the cookware boils dry or you've used incorrect cookware. Overheating protection for cooking zone operates. The automatic switch-off operates.	Deactivate the appliance. Remove the hot cookware. After approximately 30 seconds, activate the cooking zone again. If the cookware was the problem, the error message goes out of the display, but the residual heat indicator can stay. Let the cookware become sufficiently cool and refer to "Cookware for the induction cooking zone" to see if your cookware is compatible with the appliance.

If you tried the above solutions and cannot repair the problem, speak to your dealer or the customer service centre. Give the data from the rating plate and an error message that comes on.

Make sure you operated the appliance correctly. If not the servicing by a customer service technician or dealer will not be free of charge, also during the warranty period. The instructions about the customer service and conditions of guarantee are in the guarantee booklet.

# INSTALLATION

**! WARNING!**  
Refer to "Safety information" chapter.

**i IMPORTANT**  
**BEFORE INSTALLATION**  
Before the installation of the appliance, record the information below from the rating plate. The rating plate is on the bottom of the appliance casing.

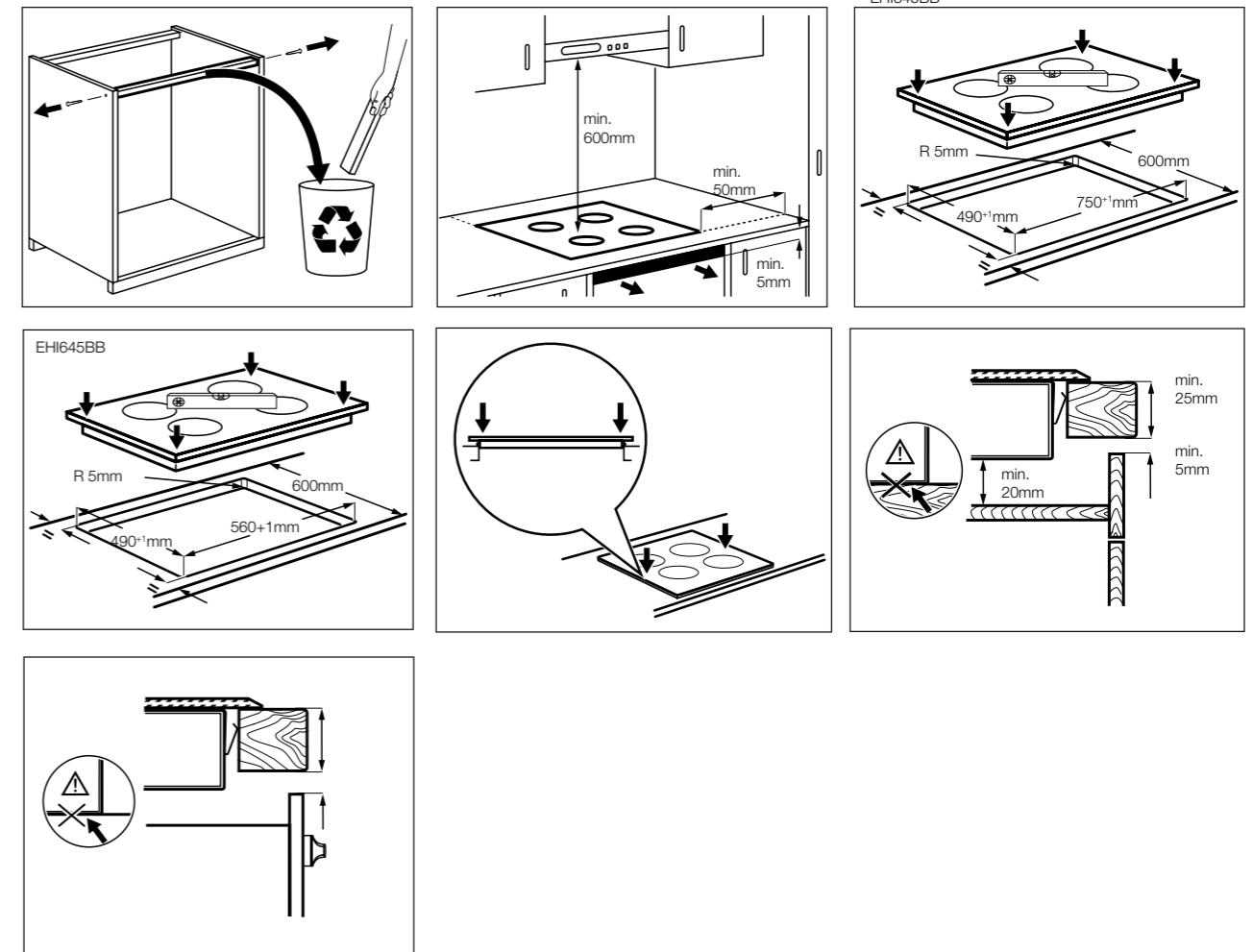
Model \_\_\_\_\_  
PNC \_\_\_\_\_  
Serial number \_\_\_\_\_

### Built-in appliances

Only use the built-in appliances after you assemble the appliance into correct built-in units and work surfaces that align to the standards.

### Connection cable

- Use the correct mains cable of type H05BB-F Tmax 90°C (or higher) for a single phase or two phase connection.









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